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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Patent Application of

NOORDAM et al

Atty. Ref.: **4662-199**

Serial No. **Unknown**

Group:

National Phase of: **PCT/EP2005/000120**

International Filing Date: **6 January 2005**

Filed: **Herewith**

Examiner:

For: **PROCESS FOR THE PRODUCTION OF COMPOSITIONS
CONTAINING RIBONUCLEOTIDES AND THEIR USE AS
FLAVOURING AGENTS (AS AMENDED)**

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June 28, 2006

Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

INFORMATION DISCLOSURE STATEMENT

Sir:

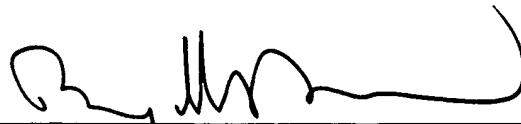
As suggested by 37 C.F.R. 1.97, the undersigned attorney brings to the attention of the Patent and Trademark Office the references listed on the attached form PTO/SB/08a. Copies of the non-U.S. references are enclosed. This is not to be construed as a representation that a search has been made or that no better prior art exists, or that a reference is relevant merely because cited. A copy of the International Search Report is also enclosed.

The Examiner is requested to initial the attached form PTO/SB/08a and to return a copy of the initialed document to the undersigned as an indication that the attached references have been considered and made of record.

Respectfully submitted,

NIXON & VANDERHYE P.C.

By:



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INFORMATION DISCLOSURE CITATION

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4662-199

SERIAL NO.

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APPLICANT

NOORDAM et al

(Use several sheets if necessary)

FILING DATE

Herewith

GROUP

U.S. PATENT DOCUMENTS

[illegible]

FOREIGN PATENT DOCUMENTS

[illegible]

OTHER DOCUMENTS (including Author, Title, Date, Pertinent pages, etc.)

		Sommer R, "Hefeautolysate - Herstellung, Eigenschaften und Anwendung bei Fertiggerichten", LEBENSMITTELECHNIK, vol. 16, no. 1/2, 1984, pages 30-31
		Anon: "Formulating lower-fat and lower-salt ... Processed Meats. Multifunctional flavorings aid in developing 'healthier' processed meats with acceptable taste and texture", CHILTON'S FOOD ENGINEERING, vol. 61, no. 9, September 1989, pages 46, 48.
		International Search Report

*Examiner

Date Considered

Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to application.